

ROKKE coast scallop

LIVE, IN-SHELL, FARMED SEA SCALLOP



Penobscot Bay, Maine

Farmed, in-shell Atlantic scallops are an exciting product coming out of Maine's Penobscot Bay. Unlike their wild counterparts, farmed scallops are approved by the State of Maine for sale whole, in-shell. Like all Maine shellfish, they are tested frequently for biotoxin levels. The Maine Aquaculture Co-op pioneered scallop farming in Maine. They collect wild spat growing on fishing gear, grade it, and then distribute it to farmers along the coast of Maine. Farmers tend to and monitor the scallops as they grow on submerged long lines as deep as 100ft in the Penobscot Bay. The scallops are harvested from January to July, allowing farmers to deliver this unique product to market live, and full bodied with the least amount of processing. There are three sizes available, ranging from 1" up to 3.75" diameter. Whole scallops come intact with the mantle and stomach in addition to the adductor muscle that is the most commonly consumed part. All parts of the scallop are edible, as is the roe (white/beige in males, orange in females) that is sometimes present in the larger grades.

petite

1-2"
diameter

medium

3"
diameter

large

3.5-3.75"
diameter

available

January-
July

APPEARANCE

Shells range in color from beige to red. The inside features the adductor muscle, black stomach, and mantle, which varies and can be black, beige or orange. In larger sizes, roe may be present- white/beige in males and orange in females.

PREPARATION

The entire scallop is edible. The small black stomach may be removed prior to serving, but if not, it tastes similar clam belly in petite grade, would recommend removal in larger grades.

SHELF LIFE

Shelf life is 4 days. Harvested Mondays and Wednesdays in the winter. Keep stored in seaweed if possible.



THE FARMERS

The Maine Aquaculture Co-op is comprised of Maine fishermen and aquaculturists seeking to expand Maine's seafood producing industries, diversifying income opportunities for Maine fishermen and strengthening coastal communities. Co-op members have farms in Penobscot Bay. They pioneered farming and selling live Atlantic Sea Scallops in Maine.

Coastal Harvesters Collection

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